

Dinner Buffet

Minimum of 25 guests - \$27 per person

Salads (choose two):

Served with Freshly Baked Rolls & Butter

Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic
Pasta Salad - Potato Salad - Red Quinoa Salad

Entrees (choose two):

Chicken Divan*	Stuffed Shells	Maple Glazed Pork Loin*
Chicken Capri	Eggplant Rollatini	Sausage and Peppers gf
Chicken Parmesan	Vegetable Lasagna	NE Style Baked Haddock*
Chicken Piccata	Baked Meat Lasagna	Baked Stuffed Haddock
Chicken Cacciatore gf	Marinated Beef Tips gf	Shallow Poached Salmon gf
Chicken Marsala*	Honey Garlic Beef Tips gf	Salmon Florentine gf
Turkey Tetrazzini	Beef Bourguignon	Seafood Newburg

Sides (choose three):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted
Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous,
Brown Rice with Cranberries, Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed
Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet
Potato Soufflé

Included Beverages

Freshly brewed regular & decaffeinated coffees, select teas

We are happy to cut and serve your celebratory dessert from a licensed bakery at no additional charge.
See page 5 for in house dessert options.

Additional Entrees \$3pp

Additional Salad, Starch and Vegetable \$1pp

Chef Attended Stations

Add one or more chef attended stations to your dinner buffet. Stations are attended for one hour and are
prepared for your guaranteed number of guests. Full details on following page.

Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge
Gf-Gluten free as presented on menu

*-items may be made gluten free upon request; please inquire about other dietary needs

Chef Attended Stations

Pasta Station \$10pp

Let one of our chef's prepare penne pasta to order with your choice of three sauces and one add-in

Alfredo

Sweet cream, butter & parmesan

Marinara

Meatless red sauce

Crème Rosa

A perfect blend of our marinara and alfredo

Bolognese

Traditional hearty Italian meat sauce

Fra Diavolo

Marinara with hot cherry peppers

Pesto

Olive oil, pine nuts and sweet basil

Aglio Olio

Extra virgin olive oil and fresh garlic

Pasta Station Add-Ins (choose one): Chicken, Shrimp, Meatballs, Sausage or Seasonal Vegetables
Additional Add-ins or Upgrade to Cheese Tortellini \$1 each/ pp

Carving Stations

Prime Rib of Beef

Au Jus

Horseradish Crème

\$12pp

Roast Leg of Lamb

Port Wine Demi

\$10pp

Baked Honey Glazed

Ham

Pineapple Cherry Sauce

\$8pp

Roast Tenderloin of Beef

Béarnaise and Bordelaise

Sauce

\$12pp

Maple Glazed Pork

Loin

Apple Bourbon Demiglace

\$8pp

Slow Roasted Boneless Turkey

Breast

Sage Pan Gravy

\$8pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$8pp

Comes with homestyle mac and cheese and your choice of two additional combinations:

Choose Three: Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu-
Steak Bomb- Pulled Pork - Scampi (with shrimp +\$2pp) - Lobster Mac (market\$)

Salad Station \$4pp

Crisp Garden, Traditional Caesar, Mixed Mesclun Greens or Chef Seasonal Salad

Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

House made Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$2 each

Create Your Own Shortcake Bar \$6pp

Coffee & Tea Station \$2pp

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Plated Dinner

Plated dinners are limited to two entrée selections and are served with choice of appetizer, salad, starch, vegetable, dessert and coffee service

Appetizer (choose one):

Chef's Soup Du Jour or Fruit Cup

Upgrades:

Jumbo Shrimp Cocktail \$4pp

New England Seafood Chowder \$3pp

Salad (choose one):

Served with freshly baked rolls and butter

Garden Salad, Caesar Salad, Chef's Seasonal Salad, Mesclun Greens with Balsamic

Starch (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous, Brown Rice with Cranberries

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables, Sweet Potato Soufflé

Dessert (choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

Upgrade to Crème Brûlée \$2pp

°contains nuts

Coffee

Freshly brewed regular and decaffeinated coffees, select teas

Children's Entrees (select one):

\$13 per guest ages 4-11

Chicken Tenders
Served with French fries

Penne
Marinara and Meatballs

Mac-N-Cheese
With grilled chicken

Plated Dinner cont'd.

Cordon Bleu Chicken

Sherry cream sauce
\$27

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$26

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden
beets, white wine sauce
\$26

Chicken Parmesan

Lightly breaded, layered with sweet basil
marinara and mozzarella, paired with penne
\$25

*Chicken Fratello**

Stuffed with sundried tomatoes and goat cheese,
stuffing, creamy roasted red pepper sauce
\$27

Chicken Capri

Roma tomatoes, sliced onions, artichoke hearts,
white wine, parmesan cheese, paired with bowtie
\$26

Braised Short Rib

Paired with mirepoix vegetables
\$30

*Tenderloin of Beef**

6 oz roast tenderloin- drizzled with bordelaise
sauce
\$32

Slow Roasted Prime Rib au Jus gf

12 oz choice cut, served medium- medium rare,
with savory au jus
\$32

Lasagna

Meat or vegetarian
\$25

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine
\$26

Baked Stuffed Haddock

En casserole with seafood stuffing, topped
with Mornay sauce
\$28

Shallow Poached Salmon gf

Blood orange beurre blanc
\$26

Salmon Florentine gf

Atop spinach with hollandaise drizzle
\$26

*Seafood Sampler**

Lobster, shrimp, scallops and haddock baked in
lemon butter, with seasoned crumbs
\$32

Sea Scallops gf

Tamarind glaze, gingered grilled scallions,
paired with coconut basmati rice, braised
baby bokchoy
\$32

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara
\$25

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes
\$25

Wild Mushroom or Butternut Squash Ravioli

\$25

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio
\$25